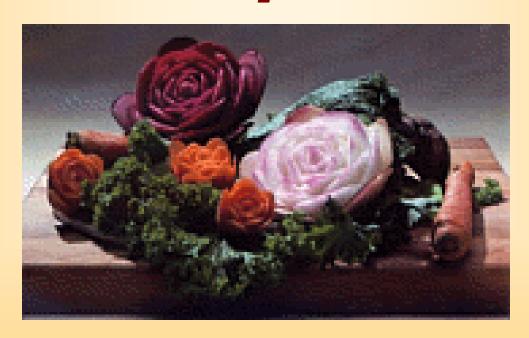




Garnishing Techniques 101







- Food Freshness
- Quantity
- Temperature
- Presentation
- Color
- Service ware









- Variety
- Interest
- Availability
- Organization
- Communication





Functional Individual Garnish

- Utilized when the item is presented as an individual stand alone serving
- Example:

A chicken breast garnished with a sautéed mushroom cap and fresh chopped parsley

Stand alone items:
Teriyaki Steaks,
Ground Beef Cordon Bleu,
and Parmesan Fish







Functional Batch Garnish

- Quick and effective for batch presented food items
- Examples:
 - sukiyaki
 - beef stew
- Prepare a colorful garnish that compliments the food and progressively cook it



Other examples: Chicken Enchiladas, Pepper Steak, and Simmered beef





The Delivery System



Roast Pork, Steamship Round, Prime Rib or Roast Turkey carved to order

- Involves equipment and method of delivery to the customer
- Examples:
 - self-serve method of french fried potatoes in a colorful pan with an infrared heat lamp
 - carving roast beef on the serving line





Garnishing Techniques 101

